



Spicy Bloody Mary: 50ml Reyka, tomato juice, house mix 12

SMALL PLATES

Leek & potato soup, sourdough bread, butter (v) 6
Salt & pepper squid, roasted garlic mayo 9
Isle of Wight tomatoes, ricotta, sourdough toast (v) 8
Padrón peppers, smoked sea salt (vg) 8
Hummus, harissa, olive oil, flatbread (vg) 7.5
Fried halloumi, hot sauce, lemon aioli (v) 8
Crispy chicken, sesame, chilli, spring onion, Korean ketchup 8.5

ROASTS

Served with roast potatoes, swede & butternut squash, hispi cabbage, glazed carrot, parsnips, Yorkshire pudding & gravy

Meat roasts can be made gluten free, please ask your server

Chef's plate: Hereford beef, Duroc free-range pork belly, White Cobb free-range chicken 25
28-day aged Hereford beef, horseradish 22
Duroc free-range pork belly, apple sauce 19.5
White Cobb free-range chicken, pork stuffing 19.5
Beetroot, butternut squash & nut Wellington (v) 19

MAINS

Cider-battered haddock, skin on fries, mushy peas, tartare sauce 18.5
Plant-based burger, tomato, iceberg lettuce, jalapeño mayo, skin-on fries (vg) 17

SIDES

Skin-on fries (v) 5.5 | Seasonal greens (v) 5
Cauliflower & broccoli cheese (v) 7.5 | Roast potatoes (v) 5 | Pigs in blankets 5.5

PUDDING

Triple chocolate brownie, vanilla ice cream (v) 8
Sticky toffee pudding, vanilla ice cream (v) 8
Hackney Gelato ice cream (chocolate, pistachio, vanilla) 2.5 per scoop

OUR BEEF

Independent family-run butcher HG Walter supply all of our meat from British & Irish farms.
Our Hereford breed beef is reared in county Wexford, Ireland and aged for 28 days in a Himalayan salt chamber.



THE HERNE TAVERN IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill—all of which goes to our staff. (v) vegetarian / (vg) vegan / (gf) gluten-free / (gfa) gluten-free available